**Anajak Thai**

**Starters**
- Pineapple-glazed pork ribs $14
- Fried chicken wings with sticky garlic-tamarind sauce $15
- Chicken satay with peanut sauce, pickled cucumbers $12
- Crispy garden rolls with cabbage slaw, peanut-plum sauce $12
- Som thum spicy - green papaya, tomato, dried shrimp, lime, peanut $14
- Kratong tong with pastry cups, ground chicken, peas, corn $11
- Southern-thai fried chicken with five pieces mixed, sticky rice, sweet / spicy nam jim $19
- Laab tot with northern thai style pork & chicken meatball, nam jim jaew $14

**Curries**
- Massaman brisket six-hour braise, Weiser potatoes & carrots, peanuts $24
- Panang curry mild - chicken/shrimp $15
- Green curry eggplant, chilies, basil - chicken/shrimp $15
- Haw mok steamed curry custard, dry-aged fish, egg, coconut milk, basil $24
- Roti $6

**Stir-fry**
- Spicy shrimp fried rice with chinese broccoli, fried egg, bird-eye chili dip $16
- Spicy drunken noodles with valdivia tomatoes, basil, chilies - chicken/shrimp/beef $15
- Pad siew with chicken/shrimp/beef $15
- Pad thai shrimp with tamarind sauce, dried shrimp, peanuts, egg $16
- Farmer's market greens with santa monica farmers market, chef's choice preparation $14
- Prik king green beans $14

**One Plate**
- Grilled whole dry-aged fish dry-aged by The Joint, nam jim, herbs - market price
- Chili soft shell crab with pad pet sauce, makrut lime, jasmine rice $25
- BBQ pork collar with grilled marinated pork, spicy jaew sauce, sticky rice $19
- Pad "kraprao" in season basil, minced chicken, chili, fried egg, jasmine rice $15
- Garlic with jasmine rice - chicken/shrimp $15 / 17
- Cashew with jasmine rice - chicken/shrimp $15 / 17
- Grilled bangkok shrimp large prawns, garlic sauce, gailan, egg fried rice $24
- Sticky rice / jasmine rice $3

**Dessert**
- Mango sticy rice in-season mango, sweet coconut sticky rice $12
- Thai tea regular / without ice $6 / 7 take-away add 1

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Additional: chicken (3 oz.) is $3. Shrimp is $2/piece. Beef (3 oz.) is $4.